BERTAZZONI DESIGN SERIES
30" SINGLE AND DOUBLE OVEN XT

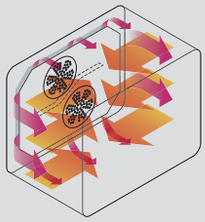
The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Design Series wall ovens. These stunning ovens' exceptional, energy-conscious performance is enhanced by the intuitive and easy-to-use touch control interface. With10 cooking modes, 7 shelf positions, and the exclusive Assistant function which lets you build, store and manage your own bank of cooking methods, the new Bertazzoni wall oven is the perfect partner for the ultimate user experience in your kitchen.

LCD TOUCH INTERFACE

The intuitive interface with touch controls and a clear graphic display turns the oven into the perfect partner to your cooking skills.
The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes, times and temperature for each type of food.

DUAL DIAGONAL CONVECTION

Two large-blade fans positioned on the diagonal axis a baffle and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.



ITALIAN GLASS HANDLE

The sophisticated flush stainless steel and glass oven door design is enhanced by the signature translucent glass handle handcrafted in Italy.

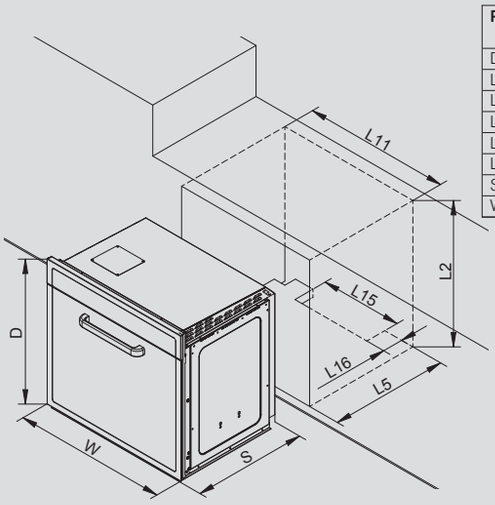
F.LLI BERTAZZONI ITALIA

THE INTEGRATED KITCHEN

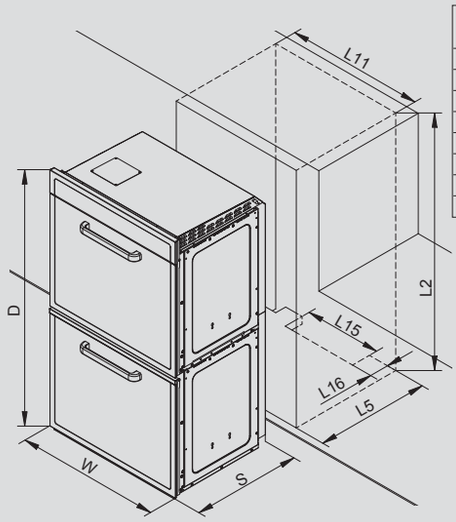
BERTAZZONI
DESIGN SERIES
30" SINGLE AND DOUBLE OVEN XT

	Single Oven 30 F30 CON XT
Features	
Interface	High resolution LCD dispaly
Controls	full touch
Door Hinge	soft motion
Handle	translucent glass
Oven Door	quadruple glass
Food probe	1
Assistant	yes
Self-Clean	standard and eco
Rack level per cavity	7
Convection System	dual diagonal fans
Convenction powered cavities	1
Telescopic slide out shelf	1
Steel Racks	2
Certification	CSA
Warranty	2 years parts and labor
Oven	
Fuel	electric 208-240 V/60Hz
Cooking modes	11
Oven volume	4,1 ft³
Bake element	2100W
Broil element	3400W
Convection element	2x1650W
Max Amp Usage	30 A

	Double Oven 30 FD30 CON XT
Features	
Interface	High resolution LCD dispaly
Controls	full touch
Door Hinge	soft motion
Handle	translucent glass
Oven Door	quadruple glass
Food probe	2
Assistant	yes
Self-Clean	standard and eco
Rack level per cavity	7
Convection System	dual diagonal fans
Convenction powered cavities	2
Telescopic slide out shelf	2
Steel Racks	2
Certification	CSA
Warranty	2 years parts and labor
Oven	
Fuel	electric 208-240 V/60Hz
Cooking modes	11
Oven volume	4,1 ft³
Bake element	2100W
Broil element	3400W
Convection element	2x1650W
Max Amp Usage	50 A

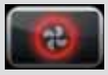


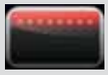
Rif.	Dim.	
	Inches	mm
D	28 11/16	728
L2	28 1/4	717
L5	23	584
L11	28 1/2	724
L15	16	406
L16	4	102
S	22 5/8	575
W	29 13/16	758



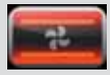
Rif.	Dim.	
	Inches	mm
D	53 1/4	1353
L2	53	1346
L5	23 5/8	600
L11	28 1/2	724
L15	16	406
L16	4	102
S	23 1/16	585
W	29 13/16	758

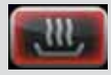
COOKING MODES

 CONVECTION

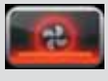
 BROILER

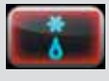
CONVECTION BROILER

 CONVECTION BAKE

 WARMING/ SABBATH MODE

BAKE

 TURBO

 DEHYDRATION/ DEFROSTING

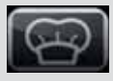
PROOFING

ASSISTANT

SELF CLEAN

ASSISTANT

Created with the help of renowned Italian chef consultant Roberto Carcangiu, the BERTAZZONI ASSISTANT provides you with a finely-tuned bank of cooking sequences for each type of food and oven preparation. Enjoy selecting the sequences that best suit your own style of cooking and culinary taste, store them for future use and build your own bank of cooking methods.


Select ingredient, weight, type of cooking and desired finish and let the Assistant manage the best cooking sequence for a perfect dish.

When a dish is prepared to your satisfaction, in traditional way the Assistant lets you name and store the sequence for future use.

Repeat any cooking sequence that you have previously perfected and stored for future use with the help of the Assistant.

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